

89 G. CLAIMS

90 I claim:

91 1. ice cream, the ice cream having a formulation, the ice cream comprising emulsified liquid
92 shortening composition comprising dietary fiber gel, water and lipid,

93 wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and
94 lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent
95 0.1 percent to 0.45 percent by weight of the overall ice cream formulation, and

96 the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid
97 replaces an equal amount of fat used in an otherwise identical recipe of ice cream that uses no
98 emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

99 2 ice milk, the ice milk having a formulation, the ice milk comprising emulsified liquid
100 shortening composition comprising dietary fiber gel, water and lipid,

101 wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and
102 lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent
103 0.2 percent to 2.5 percent by weight of the overall ice milk formulation, and

104 the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid
105 replaces an equal amount of fat used in an otherwise identical recipe of ice milk that uses no
106 emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

107 3. frozen yogurt, the frozen yogurt having a formulation, the frozen yogurt comprising
108 emulsified liquid shortening composition comprising dietary fiber gel, water and lipid,

109 wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and
110 lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent
111 0.1 percent to 0.5 percent by weight of the overall frozen yogurt formulation, and

112 the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid
113 replaces an equal amount of fat used in an otherwise identical recipe of frozen yogurt that uses no
114 emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

115 4. a food comprising the ice cream of claim 1.

116 5. a food comprising the ice milk of claim 2.

117 6. a food comprising the frozen yogurt of claim 3.